

# Lunch Menu

**29<sup>th</sup> November – 24<sup>th</sup> December 2018 12.00 – 3pm**

*£10.95 for 2 courses (starter & main) Supplement = 5*

Homemade soup of the day – gf

Smoked Scottish salmon with a rocket, caper and Parmesan salad,  
lemon oil dressing – S £1.00

Haggis bon bons with spicy tomato ragu and salad leaves

North Atlantic prawn cocktail with marie rose sauce, salad leaves,  
lemon and tomato – gf

Warm beetroot, feta and pine nut salad with herb crème fraîche

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21 day aged Rump steak, from Munro's of Dingwall, mustard mash  
with flatcap mushroom and a whisky sauce – S £2.95 – gf

Pan seared sea bass fillet, crushed potatoes with asparagus, broccoli  
and a tomato emulsion – S £1.00 – gf

Fillet of hake on gnocchi with a bacon, Parmesan and mushroom ragu – gf

Roast breast of chicken with new potatoes, spinach, samphire, red onions  
and red wine jus – gf

Saffron tagliatelle with spinach, peas, onions and a herb cream sauce – gf

Venison meatloaf, pickled red cabbage, creamed potatoes and a red wine jus – gf

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## Lunchtime Special

*Any starter plus*

**Pan seared Scottish Salmon on a garden pea and mint risotto  
with Parmesan tuille – £15.95**

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Side orders

French fries £2.95 / Mustard Seed House salad £3.25

Garlic bread £1.75 (Add cheese £0.75) / Side of vegetables £1.00

V - Vegetarian – gf - Gluten free

*Allergy Notice*

*If you require any information regarding allergenic ingredients  
in our foods please ask a member of staff*